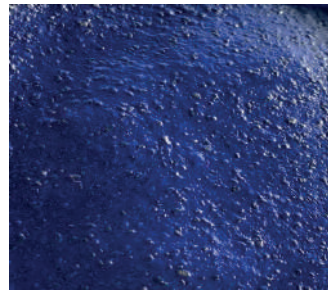




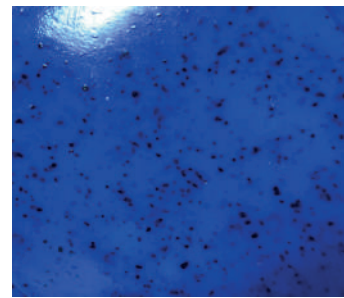
S-1

Starch based samples

S1,2,3



S-2



S-3

Drying Method

Temperature

Time period

S-1  
6gr starch  
6gr gelatin  
6ml glicerine  
60ml water  
5gr coffee ground

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days

S- 2  
6gr starch  
6gr karragennan  
12ml glicerine  
5gr indigo powder  
5gr coffee ground  
60ml water

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days

S- 3  
18gr starch  
6gr karragennan  
18ml glicerine  
5gr indigo powder  
5gr coffee ground  
120ml water

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days



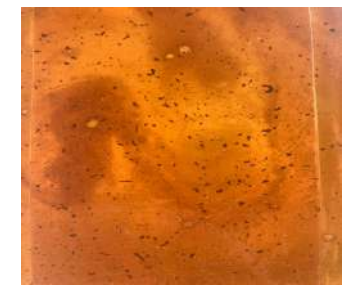
G-1

Gelatin based samples

G1,2,3



G-2



G-3

Drying Method

Temperature

Time period

G-1  
36gr gelatin  
6ml glicerine  
180ml water  
30gr tea ground

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days

G-1  
36gr gelatin  
6ml glicerine  
180ml water  
30gr tea ground  
10gr flour

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days

G-1  
50gr gelatin  
30ml glicerine  
180ml water  
30gr tea ground

oven: ☐

air fryer: ☐

air dry: ☒

22 C

3 days

Observations about the materials and their effects (starch based)  
1) It solidifies quickly when you add glicerine to the starchy solution.  
2) Indigo powder greatly increases durability.  
3) Karragenan can be used as a substitute for gelatin.

Observations about the materials and their effects: (gelatin based)  
1) Glicerine greatly increases elasticity.  
2) Adding flour doesn't contribute to strength.